



W20P Food Mixer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

W20P Food Mixer

Models

W20P



Standard Features

- Powerful 1 hp motor with cord and plug
- Overload protection and no voltage release
- UL and NSF Listed
- Neoprene feet to minimize walking, rusting or counter damage
- Provisions for bolting to counter or table
- Permanently lubricated planetary head
- 15-minute timer
- Stainless steel 20-qt. bowl and stainless steel dough hook

Options & Accessories

- 12-qt. bowl and stainless steel dough hook
- Mixer table with or without casters (see pictures)
Dimensions
18"W x 24" D x 22" H)

Specifications

The Varimixer W20P is a rugged 20-Qt. mixer designed specifically for mixing pretzel or pizza dough. A powerful 1 horsepower motor with thermal overload protection guarantees peak performance to mix the stiffest dough. The tough stainless steel hook kneads dough downward in hand-like fashion to produce a smooth silky dough that will not climb up the hook. Dough removal from the stainless steel bowl is clean and easy.

The W20P single speed transmission is preset at an ideal 90 RPM to assure consistent mixing by even the most inexperienced operator. Easy-to-use Start/ Stop buttons and a Timer are front mounted for efficiency and convenience. A 6' 115-volt cord and plug set is included. The mixer base is predrilled and bolts are provided

for securing the mixer to a work surface. An optional 22-inch high table raises the mixer to optimum working height.

The W20P is Listed by NSF and UL.

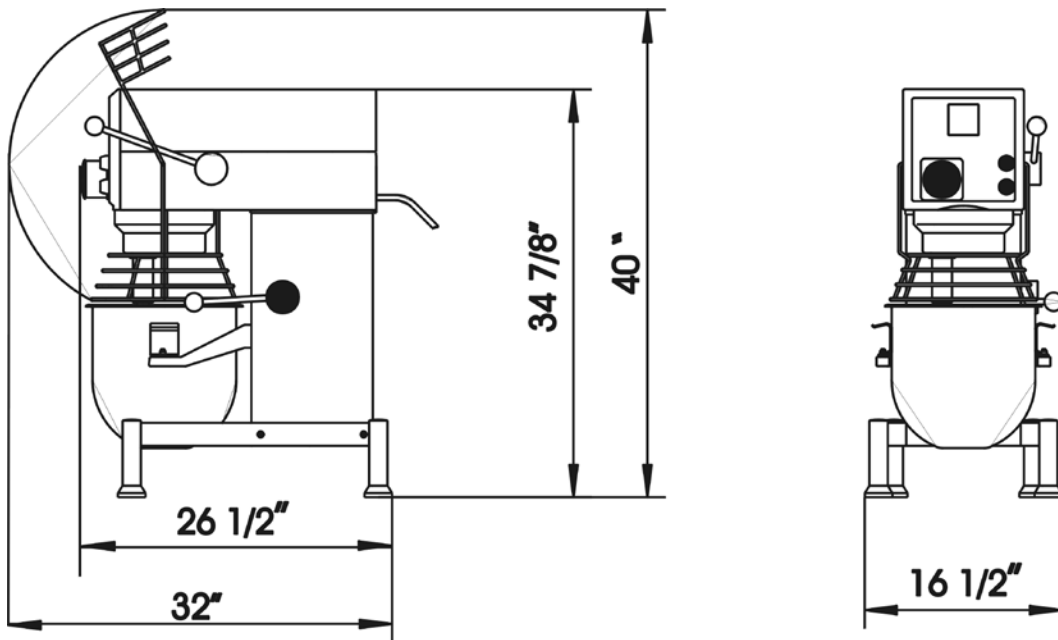


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DIMENSIONS

MODEL NO.	CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
W20A	Large Bowl. 20-Qt. Small Bowl 12-Qt.	34.875" (88.6 cm)	16.5" (41.91 cm)	26.5" (67.3 cm)	216 lbs. (98 kg)	293 lbs. (133 kg)	85	25	H 47" (119.4 cm)	W 29" (73.7 cm)	L 32" (81.3 cm)

ELECTRICAL DATA FOR MOTOR**

*115VAC Supply/60 HZ/1 Phase
 Feed Wires incl. Ground..... 3
 Motor PowerHP 1
 Amperes, full loadA 12
 Power cord included with plug NEMA 5-15P

MIXING SPEED

Agitator SpeedMin..... 90

%AR= weight of water
weight of flour

Batch size and/or speed reduction is required if any of the following conditions exist.

1. High Gluten Flour
2. AR % under 40%
3. Water Temperature under 65 Degrees F

*On the nominal motor voltage, + or - 10% tolerance is allowed.

** Also available in 220/60/1, 220/50/1, 110/50/1. Not submitted for UL listing.

CAPACITY CHART

Pretzel Dough	Hook	6 lbs.
Bread Dough (65% AR)	Hook	20 lbs.
Pizza Dough (50% AR)	Hook	12 lbs.



Standard tools: Stainless Steel Dough Hook.